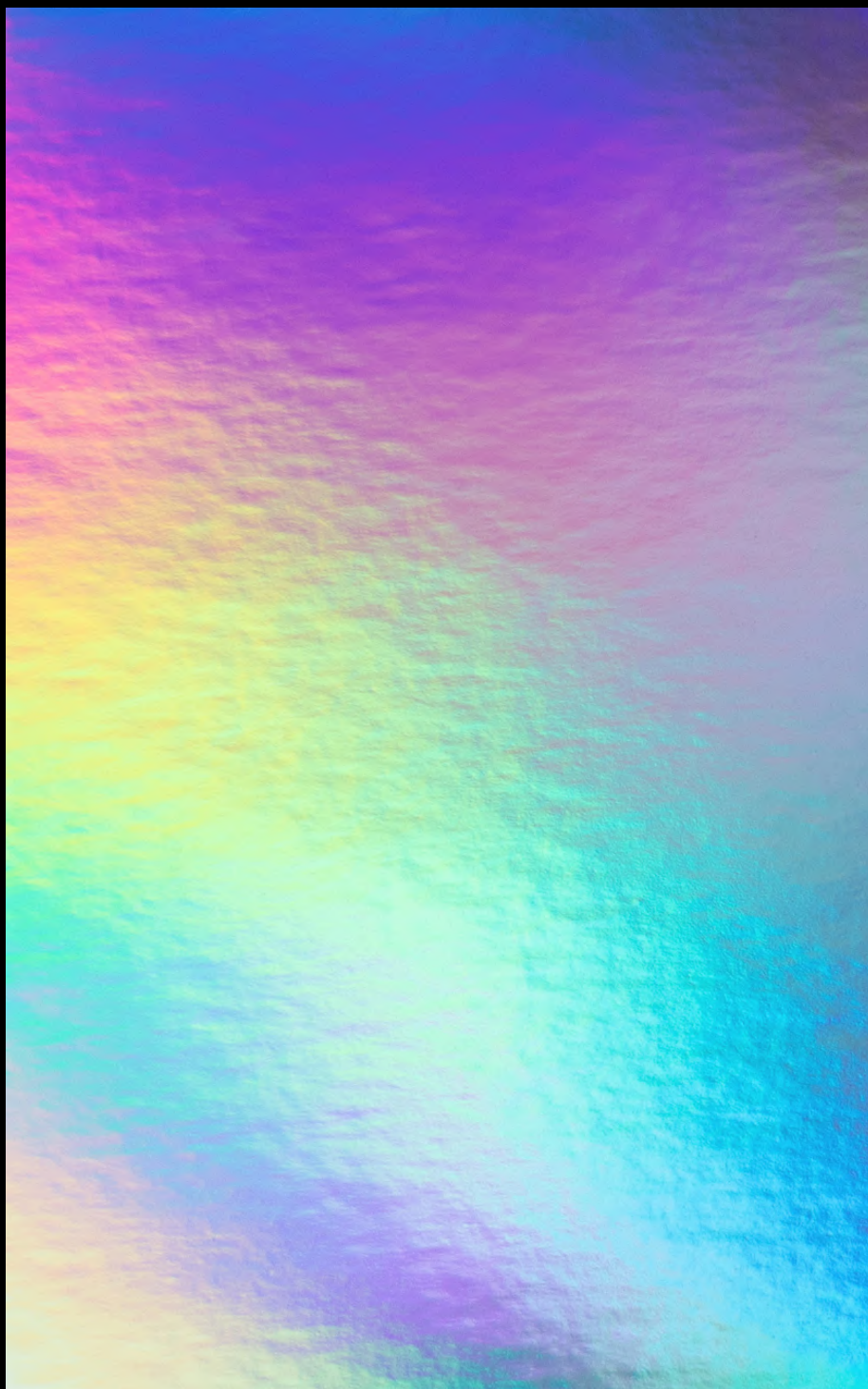


INFINITY

BARTENDERS' FAR-FETCHED IDEAS



ORIGIN
Bar





“GOOD or BAD”

There are no
such drinks.
Just personal
preferences.



“RESPECT”

Our closing
time. We need
our shuteye
too.



“PATIENCE”

Sometimes,
certain things
are worth
waiting for.

**THE
RULES**



**“OPINION
MATTER”**

If you don't
like it, tell us
now. Don't just
post it later.



**“NOT A
KEEPER”**

We don't keep
any cocktails
from our old
menus.



“SURPRISE ME”

was a cocktail
from our previous
menu.

ORIGIN

/'ɒrɪdʒ(ɪ)n/

*the point or place where something begins, arises,
or is derived.*

FROM THE PAST

TO THE FUTURE

AND INTO



INFINITY

THE IDEA

Our journey began with the burning desire to push the boundaries of cocktail creation, while ensuring they touch the hearts of individuals from diverse cultures and all walks of life.

This is a menu concept where we, as bartenders, drew inspiration from different ideas and inventions, and recreating them into future-forward creations with infinite possibilities of flavour combinations and inspirations.

We are here to show you our interpretation of the past and the present. With our far-fetched ideas which will evolve into the future of our cocktail concepts.

INFINITY.

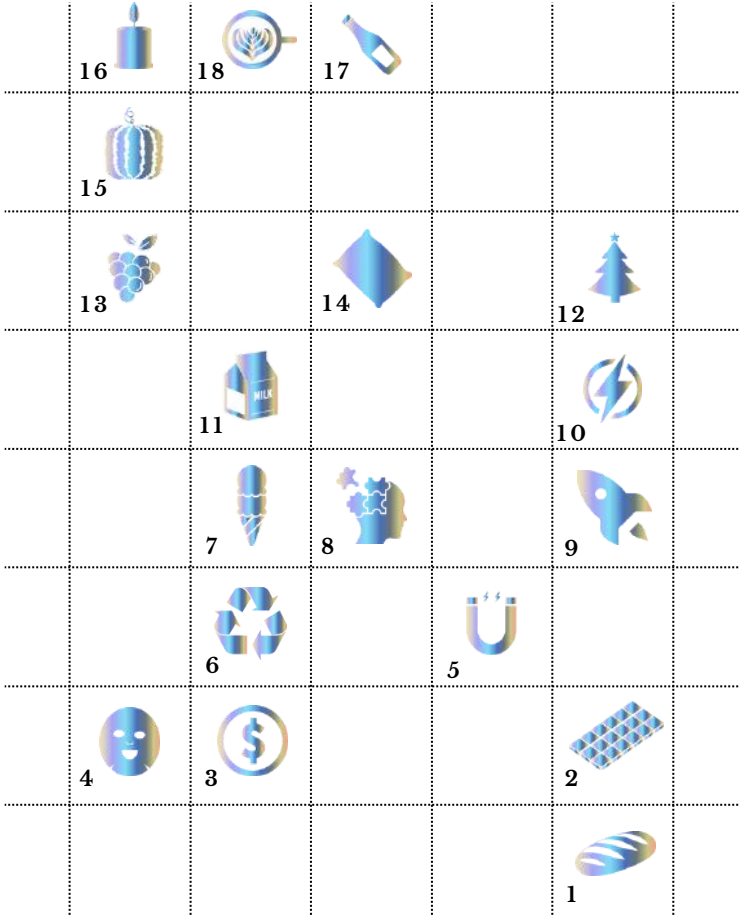


FLAVOUR PROFILE

INTENSE & HEAVY

FRESH & ZESTY

ROUND & COMPLEX



LIGHT & CLEAN

EASY PICKS

1	TOAST & CAVIAR	26	10	STARBUGS	25
	<i>Toast Bread Nikka Vodka, Orange, Champagne Vinegar, Vermouth</i>			<i>Salted Caramel, Soy, Coffee, Alternative Protein, Kakubin</i>	
2	HAVE A BREAK	26	11	SPLASH & DASH	27
	<i>72% Chocolate, Sherry Mix, Matcha, Bacardi Ocho</i>			<i>Whey Cordial, Raspberry, Amaretto, No.3 Gin</i>	
3	DOLLAR, DOLLAR, MILLION	26	12	I WISH IT NEVER ENDS	27
	<i>Vanilla, Saffron, Gold, Vitamin C, Roku Gin</i>			<i>Burnt Butter, Aquavit, Berries, Highland Park 12</i>	
4	SUPER GLOW	25	13	GRAPES	27
	<i>Clarified Kiwi, Cucumber, Green Tea, Codigo 1530 Blanco</i>			<i>Green Grapes, Bergamot, Soju, Monkey 47</i>	
5	METALICO	26	14	LULLABY	25
	<i>Figs, Umeshu, Prunes, Cardamom, Roku Gin</i>			<i>Chamomile, Lavender, Almond, Bols Genever</i>	★
6	FAQ PLASTIC	27	15	PINK INK	26
	<i>Peach, Oolong, Cranberry Wine, Patron Silver</i>			<i>Watermelon, Gari Shrub, Torched Ginger, Ki No Bi Gin</i>	★
7	EYES SCREAM	26	16	WICK & WICK	25
	<i>Strawberry, Cocoa White, Cream Wash, Nikka Gin</i>			<i>Beeswax, Hazelnut, Yuzu, Michter's Bourbon</i>	
8	PINEAPPLECOLADA	25	17	MA TO MA TO	26
	<i>Pine, Caramelised Apple, Coconut Water, Naked Malt Whisky</i>	★		<i>Fords Gin Distilled Ketchup, Mezcal, Green Tomato</i>	
9	VOYAGER NEGRONI	26	18	ART BUT NOT LATTE	27
	<i>Freeze-dried Berries, Pomegranate, Vermouth, Bombay Premier Cru</i>			<i>Blueberry, Blackberry, Cereals, Woodford Reserve Bourbon</i>	★

★ Available as a non-alcoholic version

INSPIRATION

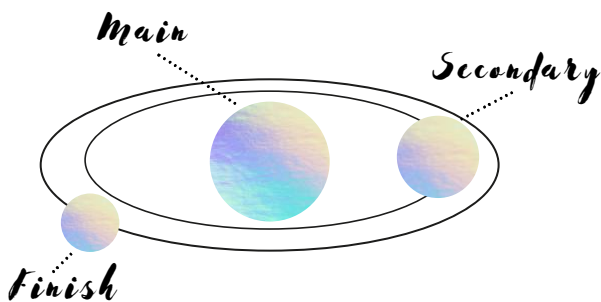


Each graphic showcases the inspiration behind the cocktail creations and how, we as a team, developed them into far-fetched cocktail concepts.

We demonstrate how we approach the ingredients by using different techniques such as clarification, distilling, sous-vide, amongst others, to achieve precise flavours we are seeking. We also showcase the style of the cocktail through different bar techniques - be it shaking, stirring, building, swizzling and more.

UNDERSTANDING

FLAVOUR



SIZE

Short



Medium



Long



STRENGTH

Light



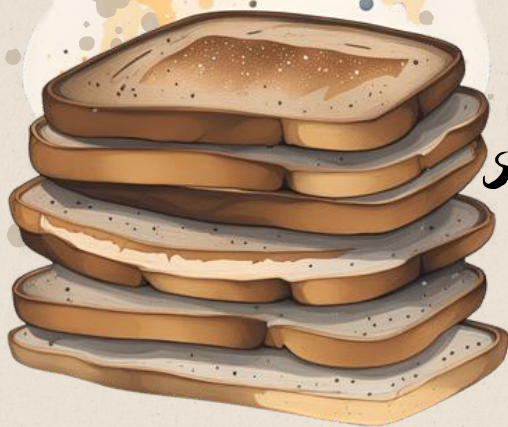
Medium



Strong



Distilled

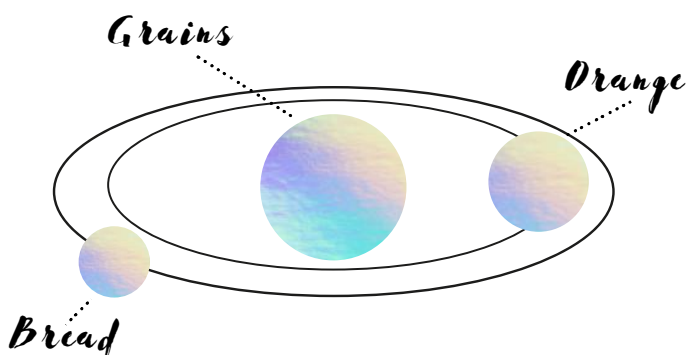


Shaken

BREAD

TOAST & CAVIAR

Nikka Vodka | Burnt Toast | Mancino Bianco
Champagne Vinegar | Bitter Orange



Who would've thought something as simple as bread could be reimagined? Vesper meets Breakfast Martini using burnt bread distilled Vodka, stirred down with bitter orange, drops of Champagne vinegar for acidity and a touch of Vermouth.



\$26

Chocolate Aged

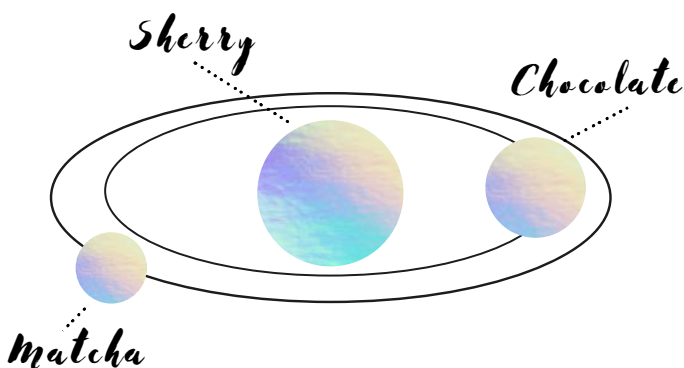


Bottled

CHOCOLATE BAR

HAVE A BREAK

72% Chocolate | Pedro Ximenez | Fino Sherry
Amontillado | Matcha | Bacardi Ocho Rum



Paying tribute to one of the world's most famous British chocolate treat Kit Kat, and its most beloved flavour from Japan. We utilise a blend of three different sherries infused with bamboo leaves, intense matcha distillate and 10-days aged Rum in 72% chocolate vessel.



\$26

Distilled

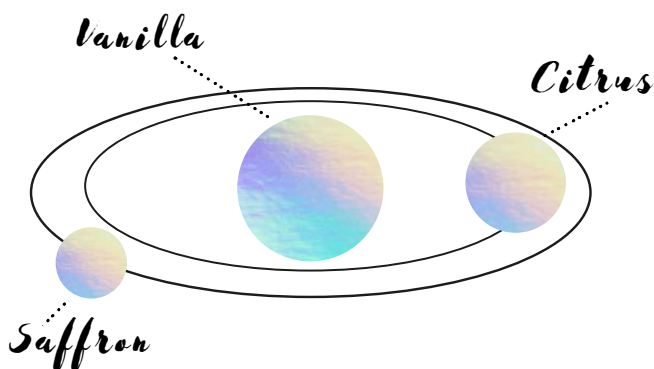


Frozen

MONEY

DOLLAR, DOLLAR, MILLION

Madagascar Vanilla | Saffron | Edible
Gold Galliano | Dry Sherry | Roku Gin



The worth of money must find equilibrium with the value of gold. For us as bartenders, this value is sometimes gauged by the rarity of our ingredients. Utilising saffron in tinctures, distilled Madagascar vanilla, and edible gold for that million dollar sip.



\$26

Clarified

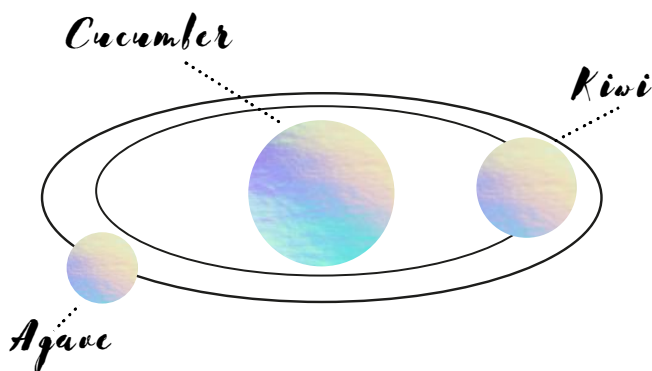


Frozen

BEAUTY PRODUCTS

SUPER GLOW

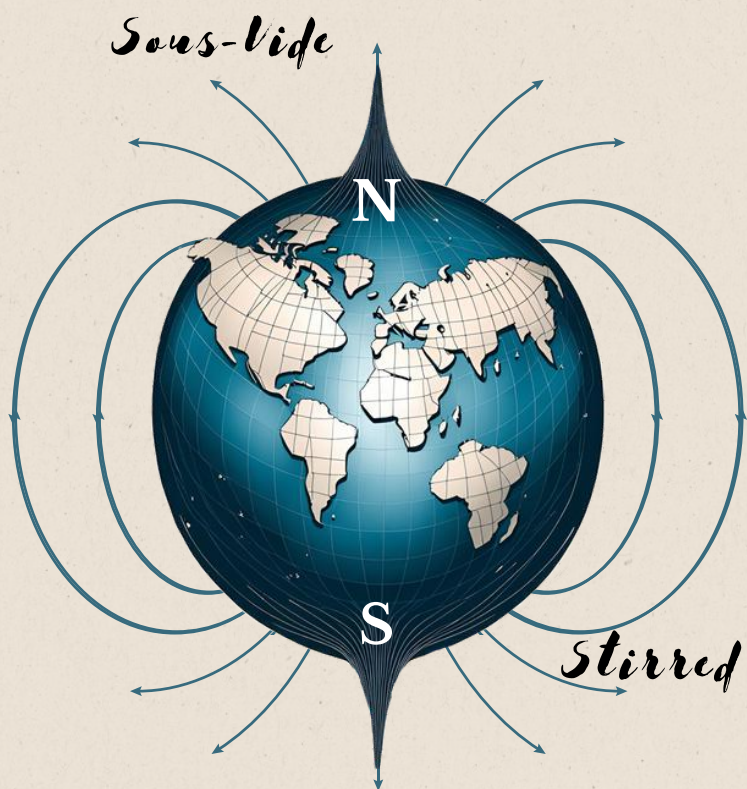
Clarified Kiwi | Cucumber | Vitamin C
Biluo Green Tea | Codigo 1530 Blanco



Get your outer glow on starting from within. Drawing inspiration from ingredients renowned in the beauty industry for healthy, glowing skin, this cocktail doubles as the ultimate beautifying face mask. Using clarified kiwi, juiced Kyuri cucumber, Vitamin C and green tea before we superchill them to 15°C.



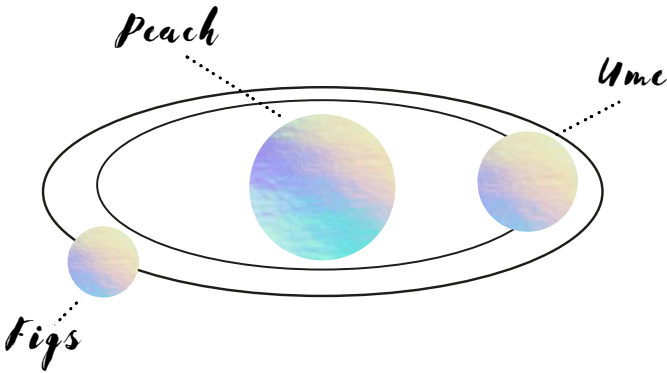
\$25



MAGNET

METALICO

Fig | Prunes | Creme de Peach | Umeshu
Cardamom | Roku Gin



Inspired by magnets and their magnetic properties, we sourced for high iron content ingredients which were utilised in different ways. We sous-vide figs and prunes at 55°C for few hours to get intensified flavours, before adding Creme de Peach and sour Ume plum wine.



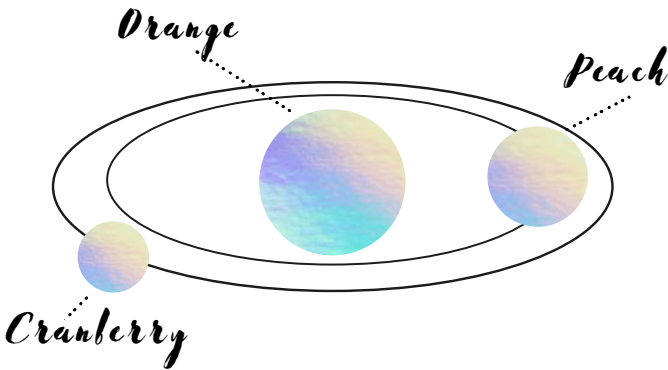
\$26



RECYCLING

FAQ PLASTIC

Oolong | Cranberry Wine | Peach
Orange Cordial | Patron Silver



*Sex on the beach? Where all the waste and trash sits?
NO, thank you. Using all things sustainable such as
Sachi made from tofu waste turned to soy wine in
Singapore, and oxidised wine fortified with leftover
oranges infused alcohol - all served on a coaster made
from waste collected from the beaches around Singapore.*



\$27

Cream Wash

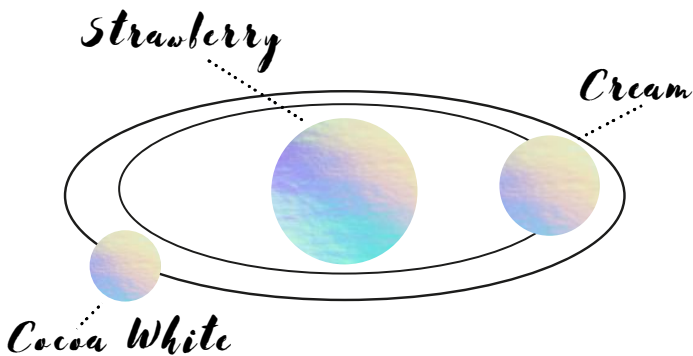


Built

ICE CREAM

EYES SCREAM

Strawberry | Cocoa White | Cream Wash
Citrus | Nikka Coffey Gin

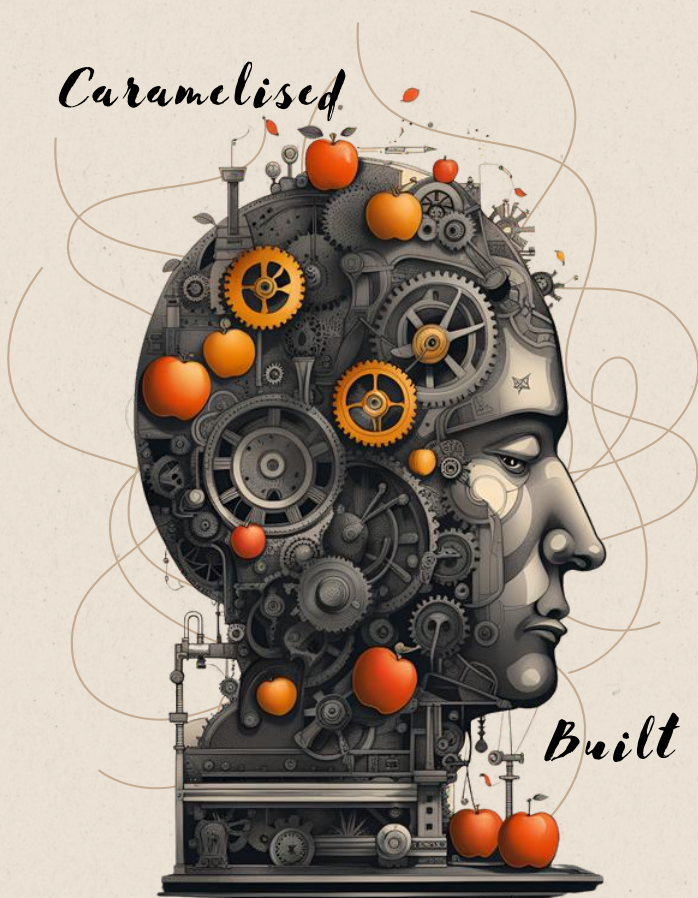


An enchanting glimpse into the dreams of youth seen through the lens of adulthood. A world of simplicity, sprinkled with a touch of magic. Think juicy strawberries, citrus, white cocoa clarified with heavy cream for a smooth silky texture, and a crunchy vanilla bite.



\$26

Caramelised

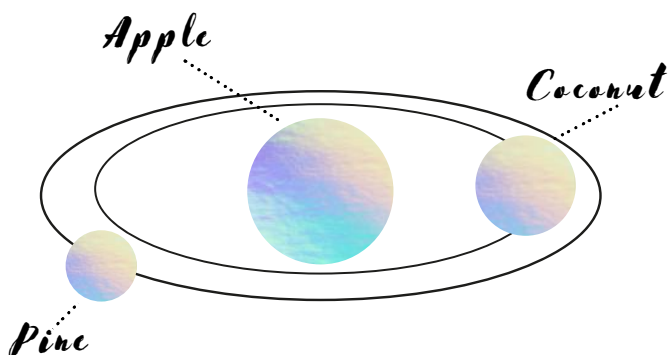


Built

OVERTHINKING

PINEAPPLECOLADA

Pine | Caramelised Apples | Coconut Water
Calvados | Naked Malt Whisky | Perrier



A word where we decide where to break it. Over-analysing every detail, a labyrinth of uncertainty emerges as the inevitable outcome. Caramelised apples turned into cordial with coconut water and blend of Whisky and pine Calvados.



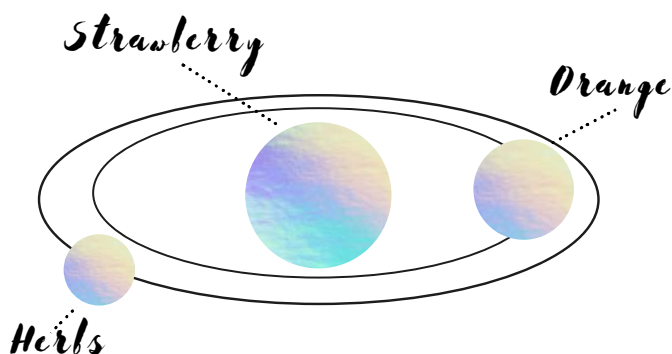
\$25



SPACE EXPLORATION

VOYAGER NEGRONI

Freeze Dried Berries | Mancino Bianco | Amaro
Pomegranate | Bombay Sapphire Premier Cru



The first question we asked ourselves was, "What do astronauts eat?" The second was, "What would we take with us if we were in their place?" Freeze-dried berries cold-infused with a blend of white Vermouth and pomegranate Amaro, and some freeze-dried snacks to munch on.



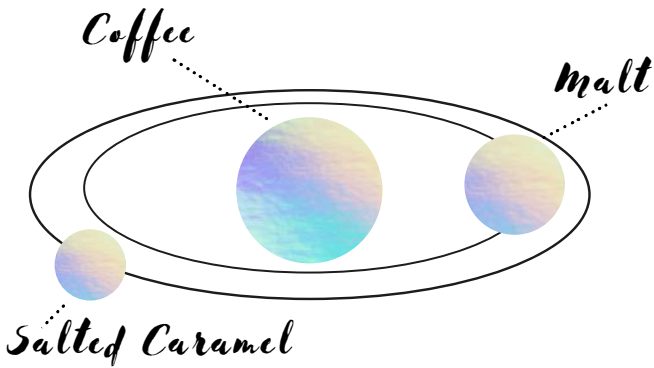
\$26



ENERGY

STARBUGS

Coffee | Soy | Salted Caramel |
Alternative Protein | Kakubin Whisky



*There are many sources of energy but two we can't
imagine life without: Caffeine and Protein.
Picture a blend of coffee with Japanese Whisky,
clarified using silk tofu, finished with salted
caramel air. Tofu isn't the only alternative protein
here... the hint is in the name of the cocktail.*



\$25

Curdled

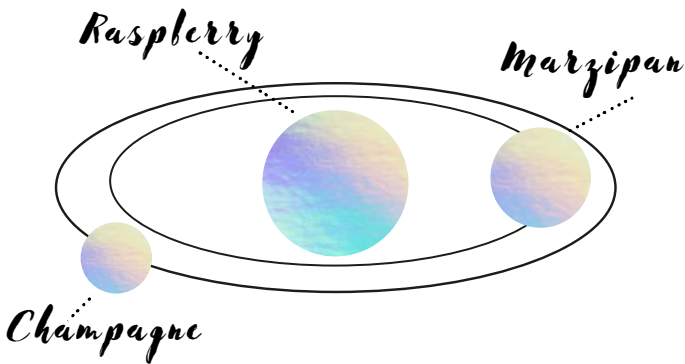


Built

MILK

SPLASH & DASH

Amaretto Disaronno | Whey Cordial
Raspberry | Champagne | No.3 Gin



Behold the humble milk, a chameleon of simplicity, waiting to be transformed into a work of art. Through the alchemy of curdling. The final product is Whey, combined with Amaretto, Gin, raspberries and crowned with a splash of Champagne.



\$27

Fat Washed

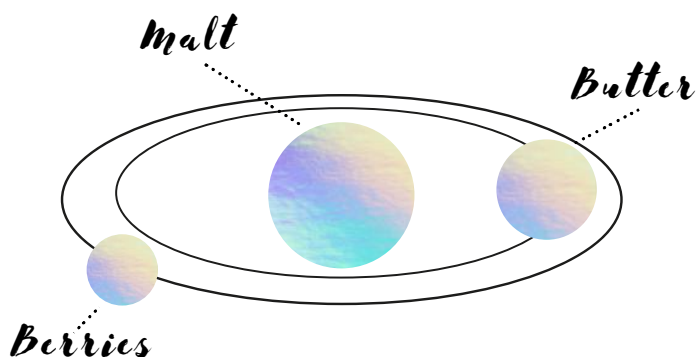


Stirred

SNOW GLOBE

I WISH IT NEVER ENDS

Buirre Noisette | Nuet Toddy Aquavit
Cinnamon Smoke Syrup | Highland Park 12



Paying homage to the most wonderful time of the year that celebrates connection and joy. Burnt butter-washed Whisky mixed with herbs and berries, with dashes of fake Absinthe, and smoked cinnamon for a touch of sweetness.

Served without ice, this cocktail reveals its nutty undertones as it warms.



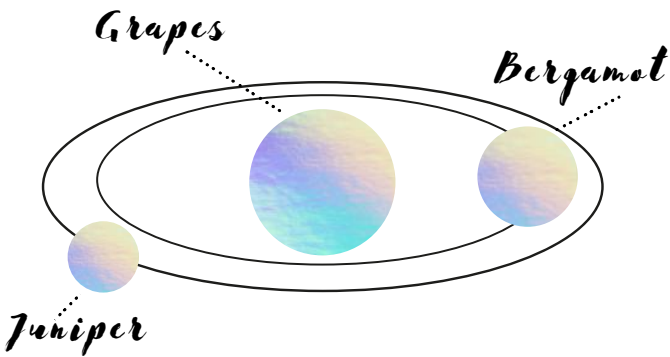
\$27



FRUIT CULTIVATION

GRAPES

Shine Muscat | Bergamot | Korean Soju
Lime | Monkey 47 Gin



Across the globe, fruit cultivation gives rise to new fruit varieties, each boasting pronounced flavours beyond their original form. A few drops of reduction from Shine Muscat grape juice, with bergamot, Soju and Gin. This cocktail is built over crushed ice and swizzled.



\$27

Sous-Vide

Z Z Z Z

Shaken

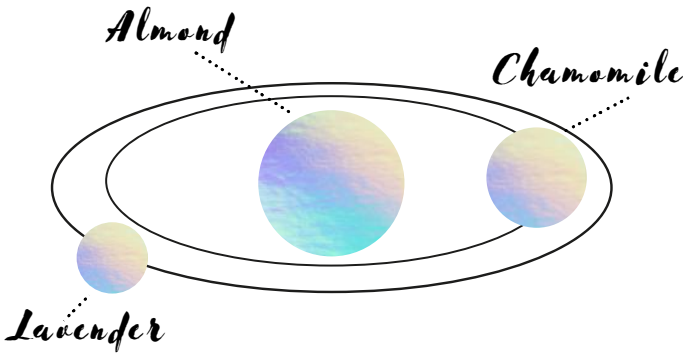
Z Z Z Z



PILLOW

LULLABY

Lavender | Honey | Chamomile
Almond | Bols Genever Original



It's all just like a dream, the same dream but in different shades. Close your eyes and picture this: You're cozied up on your pillow, taking in a whiff of calming lavender, while savouring a sip of chamomile tea, sweetened with a drizzle of honey and a sprinkle of almonds.



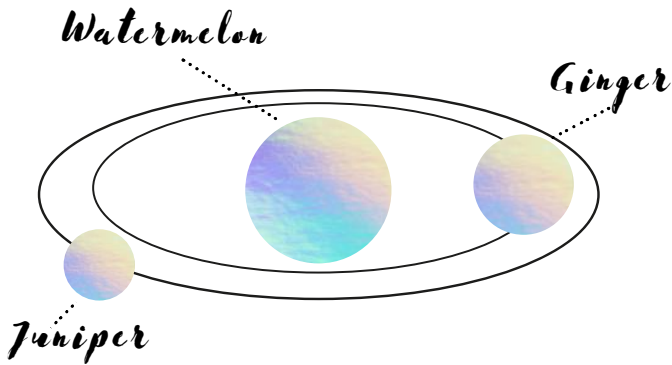
\$25



SQUARE FRUITS

PINK INK

Watermelon | Gari Shrub | Torch Lilly
Iichiko Saiten | KI NO BI Kyoto Dry Gin



Japan's mastery of growing shaped fruits is truly an art, and here's our tribute to the iconic square watermelon. Served with homemade pickled ginger turned into a savoury umami shrub and shaken with Gin and citrus to unlock its full potential.



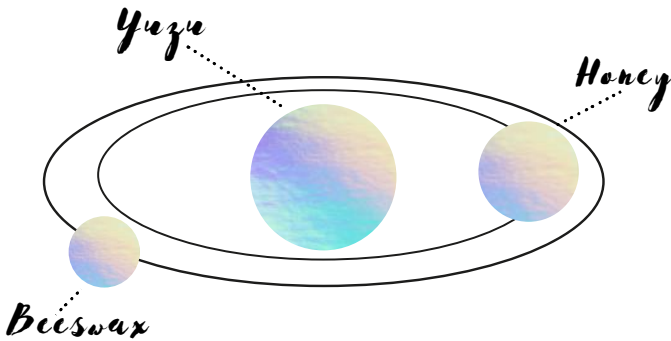
\$26



CANDLE

WICK & WICK

Beeswax | Yuzu | Hazelnut | Eucalyptus
Michter's Kentucky Straight Bourbon



Imagine this: You strike a match and ignite the wick of a candle. The scents transports you to a far-off land. Imagine sipping on bourbon washed with beeswax, with a tang of yuzu, honey and hazelnut. A mist of eucalyptus completes the perfect blend.



\$25

Distilled

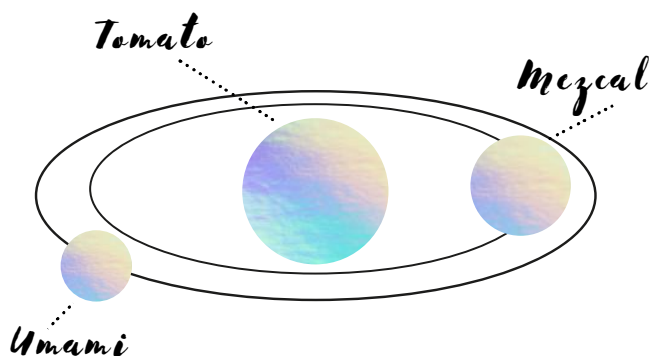


Shaken

KETCHUP

MA TO MA TO

Fords Gin Distilled Ketchup | Green Tomato
Siete Misterios Mezcal | Furikake



Sweet, salty, acidic, savoury and umami all at once. The complexity of Ketchup is truly inspiring. Sip on distilled Ketchup and Worcestershire sauce, green tomato cordial with the smokiness of Mezcal, and a finishing touch of fragrant roasted sesame and seaweed.



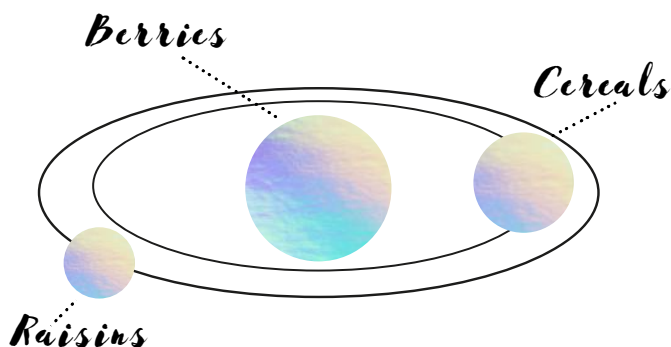
\$26



LATTE ART

ART BUT NO LATTE

Cereals | Blueberry | Blackberry | Pineau Des
Charentes | Woodford Reserve Bourbon



*Imagine a place, where it has everything with coffee,
yet nothing at all. It's the rest of your morning ritual.
Time for illusions - the era where things are not what
they seem. Cereals sous-vide Bourbon with dark berries
cordial and raisins, and are shaken to frothy
perfection. We faked it, till we make it.*



\$27

Pampered



Infused

BABY BOTTLE

Non-Alcoholic

NOT PINK INK

Watermelon | Gari Shrub | Peppermint



○○○ \$14

NOT A LULLABY

Lavender | Honey | Almond | Chamomile



○○○ \$14

NOT PINEAPPLECOLADA

Pine | Caramelised Apple | Coconut Water



○○○ \$14

NOT ART BUT NO LATTE

Blueberry | Blackberry | Raisins | Darjeeling



○○○ \$14

SCAN FOR

BEVERAGE & WINE MENU



WEBSITE



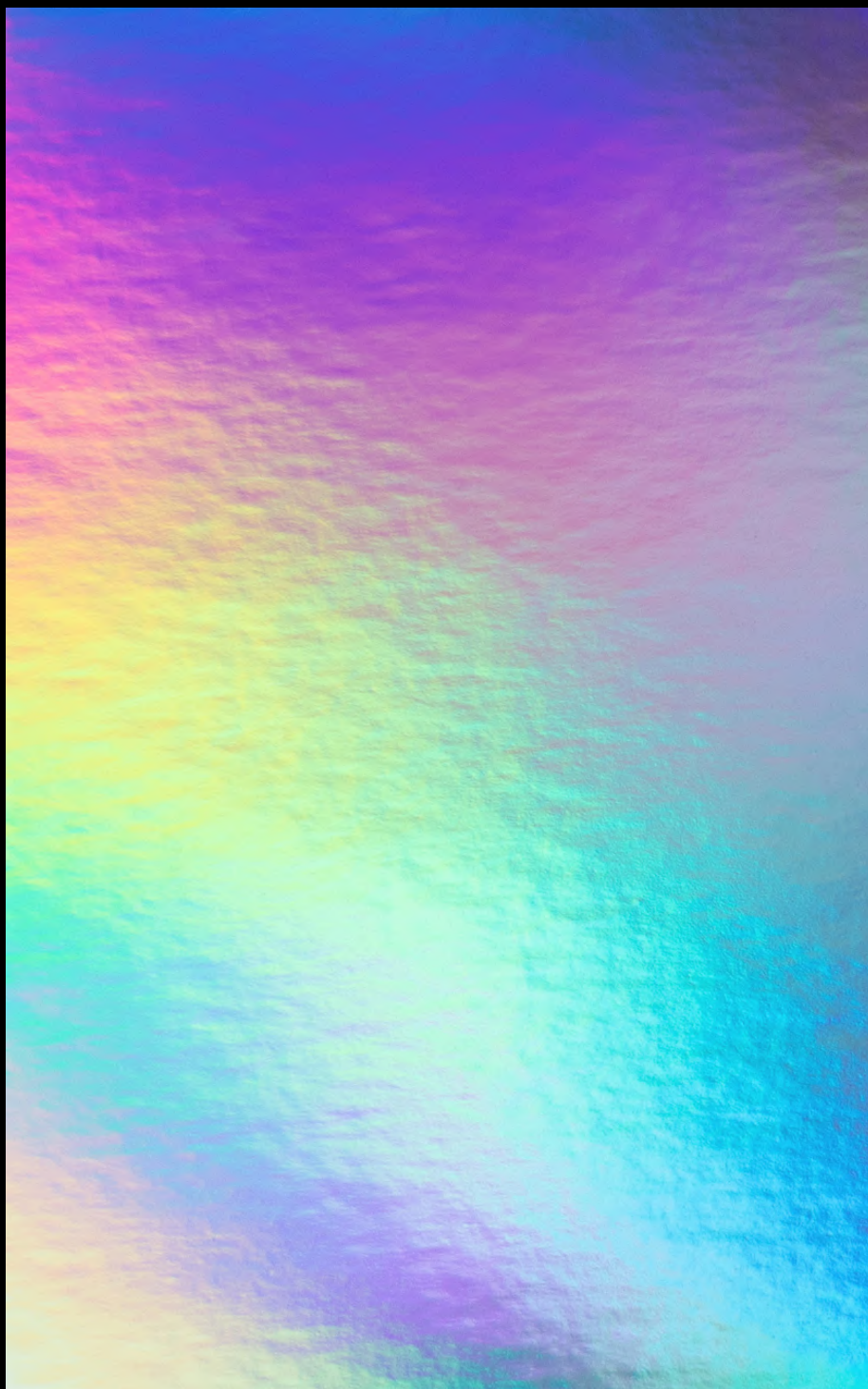
Prices are in SGD, subject to 10% service charge and prevailing government taxes.

If you have any food allergy or intolerance, please inform your server upon placing your order.

Please contact a member of the bar if you would like further information.

THERE IS NO END







ORIGIN
Bar